



SILVER WEDDING PACKAGE - BUFFET DINNER

Based on 100 or more Guests

4 Hour Reception

Let Eggwhites Special Event Catering set the stage for your perfect day.

We recognize that each and every wedding and couple are unique.

Our experienced team of professionals will guide you through the big decisions and the little details to design a very personal and inspired celebration.

Special Diet and Children's Menus available upon request

The following is a sample of the many menu options available to you

EGGWHITES SPECIAL EVENT CATERING

1419 NE 129TH STREET, MIAMI, FL 33161 • 305.892.2066 • EGGWHITESCATERING.COM



BUTLER PASSED PREMIUM HORS D'OEUVRES - SILVER

OUR SERVERS WILL PASS ARTISTICALLY PRESENTED SELECTIONS FOR 1 HOUR
BASED ON A CHEF'S SELECTION OF 8 VARIETIES, 6 PIECES PER GUEST, WHICH MAY INCLUDE

AHI TUNA TARTARE WITH GINGER AND
SCALLION ON A WONTON PLANK

SEA SCALLOP WRAPPED WITH
DOUBLE SMOKED BACON

SHRIMP SPRING ROLL WITH A LEMONGRASS
PONZU SAUCE

TURKS AND CAICOS CONCH
FRITTER WITH FIERY COCKTAIL SAUCE

SHRIMP SHUMAI WITH
SOY GINGER DIPPING SAUCE

WAKAME SALAD SHOT WITH TIKI
SHRIMP AND BLACK SESAME SEEDS

CALIFORNIA ROLL WITH PICKLED GINGER,
WASABI AND SOY SAUCE

MINI BEEF EMPANADA WITH
GREEN CHILE RIBBON

INDONESIAN BEEF SATAY WITH
SPICY PEANUT SAUCE

TROPICAL RUM AND CHILI GLAZED MEATBALL

GRILLED SMOKED KIELBASA BITE WITH
HOT HONEY MUSTARD

MEDITERRANEAN CHICKEN
MARRAKESH LOLLIPOP

MINI BEEF FRANK IN PUFF PASTRY WITH
WHOLE GRAIN MUSTARD DIPPING SAUCE

TAMARIND BBQ CHICKEN BREAST SKEWER

COCONUT CHICKEN TENDER WITH PINEAPPLE
SCOTCH BONNET GLAZE

MINI CHICKEN WELLINGTON IN PUFF PASTRY

PAN ASIAN VEGETABLE GYOZA WITH SESAME
SOY GINGER SAUCE

GREEK SPANAKOPITA WITH SPINACH, FETA
CHEESE AND PINE NUTS

PAO DE QUEIJO
(BRAZILIAN YUCCA CHEESE PUFF)

GRILLED VEGETABLE BROCHETTE WITH BASIL
PESTO DRIZZLE

STUFFED MUSHROOM CAP WITH PANKO,
CHEESE AND HERBS

TOSTADITAS WITH ROASTED
CORN SALSA AND CILANTRO GARNISH

OLIVE AND SUNDRIED TOMATO TAPENADE
ON CROSTINI ROUND

VEGETABLE SPRING ROLL WITH SWEET AND
SOUR SAUCE

JALAPENO POPPER FILLED WITH TEQUILA
SPIKED CREAM CHEESE

FRESH HERB MARINATED BOCCONCINI
AND GRAPE TOMATO SKEWER

YOU MAY SELECT THE 8 VARIETIES OF HORS D'OEUVRES FOR AN ADDITIONAL 4.50 PER GUEST

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ELEGANT BUFFET DINNER MENU - SILVER

A SELECTION OF FRESH BAKED BREADS SERVED WITH SWEET BUTTER

SALADS

PLEASE SELECT ONE

TENDER GARDEN GREENS WITH CARROT HAYSTACKS,
GRAPE TOMATOES AND BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD WITH HEARTS OF ROMAINE,
SHAVED PARMESAN AND TOASTED GARLIC CROUTONS

GREEK SALAD WITH VINE RIPENED TOMATOES,
CUCUMBERS, KALAMATA OLIVES AND
FETA CHEESE WITH LEMON-HERB VINAIGRETTE

SPINACH AND ARUGULA SALAD WITH MANDARIN
ORANGES, CRISPY BACON AND SHALLOT VINAIGRETTE

MAIN COURSE

PLEASE SELECT ONE

SAUTÉED CHICKEN BREAST WITH MUSHROOMS,
ARTICHOKES AND A CHIANTI BUTTER SAUCE

CHICKEN SALTIMBOCCA WITH HAM AND
SAGE INFUSED PAN GRAVY

MOJO MARINATED AND GRILLED CENTER CUT
PORK CHOP WITH GUAVA BARBEQUE SAUCE

GRILLED VEGETABLE LASAGNA WITH
FOUR CHEESES AND FIRE ROASTED BASIL INFUSED
MARINARA SAUCE

PAN SEARED CHICKEN BREAST WITH A
PAPAYA MANGO GLAZE

GRILLED SALMON FILLET WITH
GARLIC, CILANTRO AND LEMON

PAN SEARED MAHI MAHI FILLET WITH A
KEY LIME CHIVE BEURRE BLANC

NEW YORK STEAK WITH SAUTÉED
MUSHROOMS AND PORT WINE PAN GRAVY
(PLEASE ADD 5.50 PER GUEST)

ACCOMPANIMENTS

PLEASE SELECT TWO

LA MANCHA SAFFRON RICE PILAF

LIGHTLY BUTTERED GNOCCHI

CARAMELIZED SWEET POTATOES

ROASTED GARLIC WHIPPED POTATOES

BLACK BEANS AND RICE SOFRITO

OVEN ROASTED RED BLISS POTATOES

GRILLED BROCCOLI WITH
PARMESAN AND RED PEPPER FLAKES

GLAZED GINGER SCENTED YOUNG CARROTS

ROASTED SUMMER SQUASH AND RED BELL PEPPERS

BRAISED RED CABBAGE WITH BACON AND GREEN APPLE

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ELEGANT BUFFET DINNER MENU - SILVER

OPTIONAL CARVING ACTION STATION

TO THE DELIGHT OF YOUR GUESTS, OUR UNIFORMED CHEF WILL CARVE TO ORDER

SLOW ROASTED MAJESTIC STEAMSHIP BARRON OF BEEF
WITH CRUSHED PEPPERCORN AND HERBS
DIJON HORSERADISH SAUCE
(PLEASE ADD 9.50 PER GUEST)

OPTIONAL PASTA ACTION STATION

TO THE DELIGHT OF YOUR GUESTS OUR UNIFORMED CHEF WILL PREPARE

GNOCCHI WITH A
FIRE-ROASTED POMODORO SAUCE

FARFALLE PASTA WITH A
CRACKED PEPPER ALFREDO SAUCE

PLEASE CHOOSE TWO PROTEINS

BABY ATLANTIC SHRIMP
CHICKEN BREAST JULIENNE
MINI MEATBALLS
SPICY ITALIAN SAUSAGE

PRESENTED WITH A SELECTION OF TOPPINGS

DICED GARDEN PLUM TOMATOES, SAUTÉED MUSHROOMS,
ARTICHOKE HEARTS, PETITE PEAS, STEAMED BROCCOLI, OLIVES,
FRESH BASIL CHIFFONADE, SHAVED PARMESAN CHEESE AND TRUFFLE OIL

WEDDING CAKE

BEAUTIFUL TIERED BUTTERCREAM WEDDING CAKE
(SELECT FLAVORS OF YOUR CHOICE)

AMERICAN COFFEE AND A SELECTION OF HOT TEA
(PLEASE ADD 2.25 PER GUEST)

UNLIMITED BAR SERVICE

SKYY VODKA • BEEFEATER GIN • RON RICO WHITE RUM • JOSE CUERVO GOLD TEQUILA
JOHNNY WALKER RED SCOTCH • JIM BEAM BOURBON • SEAGRAM'S SEVEN WHISKEY
RED AND WHITE WINES • IMPORTED AND DOMESTIC BEER
SPARKLING AND STILL MINERAL WATER
SOFT DRINKS • RED BULL • MIXERS • ICE • GARNISHES

TABLESIDE WINE SERVICE MAY BE ADDED FOR 4.50 PER GUEST
ADDITIONAL BAR UPGRADES AND SPECIALTY DRINK OPTIONS AVAILABLE

EGGWHITES SPECIAL EVENT CATERING

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SILVER BUFFET DINNER MENU - SUMMARY

STAFF AND EQUIPMENT

EVENT MANAGER
UNIFORMED STAFF
CHINA, GLASSWARE, SILVERWARE
ROUND GUEST TABLES (SEATS 8 - 12)
SWEETHEART TABLE FOR NEWLYWEDS
CAKE TABLE
GIFT TABLE
ESCORT CARD TABLE
DRESSED BAR AND BUFFET TABLES
FLOOR LENGTH LINENS AND LINEN NAPKINS
WHITE PADDED FOLDING CHAIRS FOR RECEPTION
CULINARY AND SERVICE EQUIPMENT
EGGWHITES TRUCKING
SET UP AND BREAKDOWN

INVESTMENT

(BASED ON A MINIMUM GUEST COUNT OF 100)

130.00 PER GUEST

PLEASE ALLOW FOR A 20% SERVICE FEE AND LOCAL SALES TAX
PLEASE INQUIRE ABOUT OUR EARLY BOOKING INCENTIVES!

OFFER BASED ON DATE AVAILABILITY

FINAL PRICING IS CONTINGENT UPON FINAL MENU, PROGRAM, SITE INSPECTION AND GUEST COUNT

PRICING IS ALREADY DISCOUNTED BY 4% BASED ON PAYMENT BY CHECK, CASH OR DOMESTIC WIRE TRANSFER

EGGWHITES SPECIAL EVENT CATERING MAINTAINS THE FOLLOWING COVERAGES

\$1,000,000 GENERAL LIABILITY INSURANCE, POLICY # VBA311783

\$300,000 AUTOMOBILE LIABILITY INSURANCE, POLICY #ACP BAPD 5964085460

\$1,000,000 LIQUOR LIABILITY INSURANCE, POLICY # VBA311783

WORKERS COMPENSATION INSURANCE, POLICY # 520-19460-0000-1071

STATE OF FLORIDA BUSINESS LICENSE, DOCUMENT # 23-26330R-4

THANK YOU FOR CONSIDERING EGGWHITES SPECIAL EVENT CATERING!

EGGWHITES SPECIAL EVENT CATERING

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GOLD WEDDING PACKAGE - BUFFET DINNER

Based on 100 or more Guests

5 Hour Reception

Let Eggwhites Special Event Catering set the stage for your perfect day.

We recognize that each and every wedding and couple are unique.

Our experienced team of professionals will guide you through the big decisions

And the little details to design a very personal and inspired celebration.

Special Diet and Children's Menus available upon request

The following is a sample of the many menu options available to you

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BUTLER PASSED PREMIUM HORS D'OEUVRES - GOLD

OUR SERVERS WILL PASS ARTISTICALLY PRESENTED SELECTIONS FOR 1 HOUR
BASED ON A CHEF'S SELECTION OF 10 VARIETIES, 6 PIECES PER GUEST, WHICH MAY INCLUDE

- | | |
|--|---|
| KOREAN BARBEQUED BEEF SKEWER | CURRIED CRAB SALAD
TOPPED MINI PAPPADAM |
| MINI BEEF EMPANADA WITH
GREEN CHILE RIBBON | SEARED TUNA CARPACCIO ON A
WONTON CRISP WITH WASABI FOAM |
| BEEF SLIDER WITH BACON AND BLUE CHEESE | SMOKED SALMON TOPPED POTATO
LATKE WITH CHIVE SOUR CREAM |
| MEATLOAF BITE WITH SRIRACHA
KETCHUP AND DARK BROWN SUGAR | GRILLED AND CHILLED SPICY
SHRIMP WITH ROASTED RED PEPPER AIOLI |
| TANDOORI DUCK WITH TOMATO
CHUTNEY AND SUNDRIED MANGO | MINI FRESH FISH TACO WITH SPICY
JICAMA SLAW AND AVOCADO CREMA |
| CRISP FLORIDA ALLIGATOR BITE WITH
SRIRACHA ORANGE MARMALADE | FRIED COCONUT SHRIMP WITH
SCOTCH BONNET INFUSED COCKTAIL SAUCE |
| SPICY LAMB KOFTA
SKEWER WITH TZATZIKI DRIZZLE | POLYNESIAN-STYLE CRAB RANGOON WITH
CITRUS PONZU DIPPING SAUCE |
| MINIATURE CHORIZO QUESO TORTA WITH
ROASTED TOMATO SALSA | GRILLED SHRIMP SKEWER WITH ROASTED
ARTICHOKE LEMONGRASS AIOLI |
| IMPORTED PROSCIUTTO-WRAPPED
SEASONAL MELON | SALMON CROQUETTE WITH
CAJUN REMOULADE |
| SPANISH HAM CROQUETTE WITH
PAPAYA GLAZE | PIRI PIRI SHRIMP SALAD TOPPED
EURO CUCUMBER RONDELLE |
| AHI TUNA TARTARE WITH GINGER AND
SCALLION ON A WONTON PLANK | TURKS AND CAICOS CONCH FRITTER WITH
FIERY COCKTAIL SAUCE |
| SALMON CAVIAR TOPPED DEVILLED EGG | SEA SCALLOP WRAPPED WITH
DOUBLE SMOKED BACON |
| PANKO CRUSTED MAHI FINGER WITH
SPICY MANGO DIPPING SAUCE | |

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BUTLER PASSED PREMIUM HORS D'OEUVRES – GOLD CONTINUED

MEXICAN STYLE BBQ PORK LOIN SKEWER

SHREDDED PORK MINI TACO WITH
NAPA CABBAGE AND GREEN APPLE SLAW

GRILLED SMOKED KIELBASA BITE WITH
HOT HONEY MUSTARD

SPICY JERK CHICKEN BREAST,
SCALLION AND RED PEPPER SKEWER

GINGER ROOT GLAZED CHICKEN
BREAST AND PINEAPPLE BROCHETTE

CHICKEN QUESADILLA WITH QUESO
BLANCO AND CARAMELIZED RED ONION JAM

SOUTHERN FRIED CHICKEN BITE WITH
HONEY MUSTARD DRIZZLE

DEEP FRIED STUFFED ARTICHOKE
HEART WITH GARLIC HERBED MAYO

EGGPLANT ROLLATINI WITH SMOKED
MOZZARELLA AND POMODORO COULIS

SPIKED ANDALUSIAN GAZPACHO
SHOT WITH DRUNKEN BABY SHRIMP

ROASTED VEGETABLE PHYLLO BEGGAR'S PURSE

DEEP FRIED MAC AND CHEESE
LOLLIPOP WITH BLACK TRUFFLE SALT

SMOKED ALMOND STUFFED SUNDRIED
FIG WRAPPED IN BACON

TOMATO AND BASIL BRUSCHETTA WITH
SONOMA GOAT CHEESE ON CROSTINI

MUSHROOM STUFFED WITH
SPINACH AND MANCHEGO CHEESE

FALAFEL SLIDER WITH
TAHINI AND CABBAGE SLAW

FOCACCIA WITH CARAMELIZED
SHALLOT, FIG JAM AND BRIE CHEESE

INDIAN VEGETABLE SAMOSA WITH
YELLOW CURRY MAYO

MUSHROOM RISOTTO ARANCINI WITH
FIRE ROASTED TOMATO SAUCE

MINI TROPICAL FRUIT
SKEWER WITH MINTED YOGURT

FRESH HERB-MARINATED BOCCONCINI AND
GRAPE TOMATO SKEWER

SPINACH AND ARTICHOKE RANGOON

RASPBERRY AND IMPORTED BRIE CHEESE IN
DELICATE FRENCH PUFF PASTRY

YOU MAY SELECT THE 10 VARIETIES OF HORS D'OEUVRES FOR AN ADDITIONAL 6.50 PER GUEST

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ELEGANT BUFFET DINNER MENU - GOLD

A SELECTION OF FRESH BAKED BREADS SERVED WITH SWEET BUTTER

SALADS

PLEASE SELECT TWO

HARICOTS VERTS, ARUGULA,
TOASTED PEPITAS AND GRAPE TOMATOES WITH
ROSE CHAMPAGNE VINAIGRETTE

SPINACH SALAD WITH CUMIN SCENTED WALNUTS,
CRUMBLED BLUE CHEESE AND GREEN GODDESS DRESSING

TENDER FIELD GREENS WITH ROASTED BEETS,
SHAVED FENNEL, EDIBLE FLOWER BLOOMS AND
AGED SHERRY WINE VINAIGRETTE

FRESH SLICED MOZZARELLA AND
VINE-RIPENED TOMATOES WITH
OPAL BASIL OIL AND PINK SEA SALT

KALE AND HEART OF ROMAINE CAESAR SALAD WITH
SHAVED PARMESAN AND TOASTED RYE CROUTONS

WATERMELON, TOMATO AND
WATERCRESS SALAD WITH FETA CHEESE AND
MINTED BALSAMIC DRIZZLE

MAIN COURSE

PLEASE SELECT TWO

CHICKEN BREAST WITH CHORIZO SAUSAGE,
FONTINA CHEESE, ROASTED RED PEPPERS AND SPINACH

GRILLED YUCATAN CHICKEN ON THE
BONE WITH ORANGE GUAJILLO GLAZE

RED CHILE MOJO MARINATED
PAN ROASTED CHICKEN BREAST

OVEN ROASTED SLICED LEG OF
LAMB WITH A PORT WINE FIG JUS LIE

CHILE AND ESPRESSO RUBBED PORK
LOIN WITH MANGO PAPAYA CHUTNEY

MOROCCAN MAHI MAHI TAGINE WITH GRILLED
LEMON, DATES AND GREEN OLIVES

SZECHUAN GLAZED SALMON FILLET WITH
STIR-FRIED ASIAN BOK CHOY AND VEGETABLES

PAN SEARED SNAPPER FILLET WITH SAUTÉED
FENNEL, TOMATOES AND CAPERS
(PLEASE ADD 4.50 PER GUEST)

SLOW BRAISED BONELESS BEEF
SHORT RIBS WITH A STOUT BEER DEMI-GLACE
(PLEASE ADD 7.50 PER GUEST)

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ELEGANT BUFFET DINNER MENU – GOLD CONTINUED

ACCOMPANIMENTS

PLEASE SELECT TWO

ORZO WITH SUN-DRIED TOMATOES AND SPINACH

FARRO AND SWEET PEA PILAF

CUBAN BLACK BEANS AND RICE

QUINOA WITH COCONUT,
SWEET POTATOES AND KALE

ROSEMARY ROASTED RED BLISS POTATOES

ROASTED GARLIC WHIPPED POTATOES

PAN ROASTED BACON LIME BRUSSEL SPROUTS

FRIED YUCCA PLANKS

SUMMER SQUASH, CARROT,
ZUCCHINI AND SHALLOT SAUTÉ

OPTIONAL CARVING ACTION STATION

PLEASE SELECT ONE

TO THE DELIGHT OF YOUR GUESTS, OUR UNIFORMED CHEF WILL CARVE TO ORDER

SLOW ROASTED MAJESTIC STEAMSHIP BARRON OF BEEF
WITH CRUSHED PEPPERCORN AND HERBS
DIJON HORSERADISH SAUCE
(PLEASE ADD 9.50 PER GUEST)

ROASTED NEW YORK STRIP LOIN WITH A
BRANDY GREEN PEPPERCORN PAN SAUCE
(PLEASE ADD 12.50 PER GUEST)

OPTIONAL PASTA ACTION STATION

TO THE DELIGHT OF YOUR GUESTS OUR UNIFORMED CHEF WILL PREPARE

GNOCCHI WITH A FIRE-ROASTED POMODORO SAUCE
FARFALLE PASTA WITH A CRACKED PEPPER ALFREDO SAUCE

PLEASE CHOOSE TWO PROTEINS

BABY ATLANTIC SHRIMP
MARINATED CHICKEN BREAST JULIENNE
MINI MEATBALLS
SPICY ITALIAN SAUSAGE

PRESENTED WITH A SELECTION OF TOPPINGS

DICED GARDEN PLUM TOMATOES, SAUTÉED MUSHROOMS,
ARTICHOKE HEARTS, PETITE PEAS, STEAMED BROCCOLI, OLIVES,
FRESH BASIL CHIFFONADE, SHAVED PARMESAN CHEESE AND TRUFFLE OIL

ADDITIONAL STATION OPTIONS AVAILABLE

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ELEGANT BUFFET DINNER MENU – GOLD CONTINUED

WEDDING CAKE

BEAUTIFUL TIERED BUTTERCREAM WEDDING CAKE

(SELECT FLAVORS OF YOUR CHOICE)

AMERICAN COFFEE AND A SELECTION OF HOT TEAS

UNLIMITED PREMIUM BAR

TITO'S VODKA • TANQUERAY GIN
HERRADURA SILVER TEQUILA • BACARDI WHITE AND
DARK RUM • JOHNNY WALKER BLACK SCOTCH
MAKER'S MARK BOURBON • JACK DANIELS WHISKEY

RED AND WHITE WINES
IMPORTED AND DOMESTIC BEER
SPARKLING AND STILL MINERAL WATER
SOFT DRINKS • RED BULL • MIXERS • ICE • GARNISHES

TABLESIDE WINE SERVICE MAY BE ADDED FOR 6.00 PER GUEST
ADDITIONAL BAR UPGRADES AND SPECIALTY DRINK OPTIONS AVAILABLE

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BUFFET DINNER SUMMARY - GOLD

STAFF AND EQUIPMENT

EVENT MANAGER
UNIFORMED STAFF
CHINA, GLASSWARE, SILVERWARE
ROUND GUEST TABLES (SEATS 8 - 12)
SWEETHEART TABLE FOR NEWLYWEDS
CAKE TABLE
GIFT TABLE
ESCORT CARD TABLE
DRESSED BAR AND BUFFET TABLES
FLOOR LENGTH LINENS AND LINEN NAPKINS
WHITE PADDED FOLDING CHAIRS FOR RECEPTION
CULINARY AND SERVICE EQUIPMENT
EGGWHITES TRUCKING
SET UP AND BREAKDOWN

INVESTMENT

(BASED ON A MINIMUM GUEST COUNT OF 100)

160.00 PER GUEST

PLEASE ALLOW FOR A 20% SERVICE FEE AND LOCAL SALES TAX
PLEASE INQUIRE ABOUT OUR EARLY BOOKING INCENTIVES

OFFER BASED ON DATE AVAILABILITY

FINAL PRICING IS CONTINGENT UPON FINAL MENU, PROGRAM, SITE INSPECTION AND GUEST COUNT

PRICING IS ALREADY DISCOUNTED BY 4% BASED ON PAYMENT BY CHECK, CASH OR DOMESTIC WIRE TRANSFER

EGGWHITES SPECIAL EVENT CATERING MAINTAINS THE FOLLOWING COVERAGES

\$ 1,000,000 GENERAL LIABILITY INSURANCE, POLICY # VBA311783

\$300,000 AUTOMOBILE LIABILITY INSURANCE, POLICY #ACP BAPD 5964085460

\$ 1,000,000 LIQUOR LIABILITY INSURANCE, POLICY # VBA311783

WORKERS COMPENSATION INSURANCE, POLICY # 520-19460-0000-1071

THANK YOU FOR CONSIDERING EGGWHITES SPECIAL EVENT CATERING!

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BUFFET PLATINUM WEDDING PACKAGE

Based on 100 or more Guests

5 Hour Reception

Let Eggwhites Special Event Catering set the stage for your perfect day.

We recognize that each and every wedding and couple are unique.

Our experienced team of professionals will create an event to make your dreams come true!

Eggwhites will guide you through the big decisions and the little details to design a very personal and inspired celebration.

Special Diet and Children's Menus available upon request

The following is a sample of the many menu options available to you

EGGWHITES SPECIAL EVENT CATERING

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BUTLER PASSED PREMIUM HORS D'OEUVRES - PLATINUM

OUR SERVERS WILL PASS ARTISTICALLY PRESENTED SELECTIONS FOR 1 HOUR
BASED ON A CHEF'S SELECTION OF 12 VARIETIES, 6 PIECES PER GUEST, WHICH MAY INCLUDE

HERBED DIJON CRUSTED LAMB CHOP LOLLIPOP
WITH MINTED GINGER PRESERVES

BRAISED SHORT RIB BITE ON A
SMASHED RED BLISS POTATO AU POIVRE

BBQ WAGYU BEEF SLIDER WITH SHARP
CHEDDAR CHEESE AND CARAMELIZED ONIONS

SHAVED NY STEAK, GORGONZOLA AND SWEET
ONION MARMALADE ON SOURDOUGH CROSTINI

HOISIN-BRAISED FLANK STEAK
ON A CRISP WONTON PLANK

FILET MIGNON BEEF WELLINGTON WITH
ROASTED RED PEPPER AIOLI

PAN-FLASHED HUDSON VALLEY MOULARD
DUCK FOIE GRAS WITH ASIAN PEAR RELISH

BEEF TARTARE WITH TRUFFLED
PARMESAN AIOLI ON A TOAST POINT

MANDARIN DUCK PANCAKE WITH ENOKI
MUSHROOMS, SCALLION AND PLUM SAUCE

DUCK CONFIT ON A MINI WAFFLE
WITH RED ONION JAM

TANDOORI DUCK BREAST WITH
TOMATO CHUTNEY AND SUNDRIED MANGO

LOBSTER CAPPUCCINO SHOT
WITH COGNAC FROTH

LOBSTER DEVILLED EGG
GARNISHED WITH BLACK CAVIAR

SAKE MARINATED SHRIMP
WRAPPED IN BACON WITH WASABI CREMA

BAKED CLAM WITH SPICY SAUSAGE,
QUINOA AND FINE HERBS

SHRIMP AND GRITS WITH A
SMOKEY TOMATO JUS LIE

TIKI SHRIMP SALAD ON
JALAPEÑO ASIAGO CORNBREAD ROUND

GRILLED TIGER SHRIMP SKEWER WITH
PAPAYA MANGO GASTRIQUE

SMOKED OYSTER TOPPED GRILLED P
OLENTA WITH REMOULADE SAUCE

POACHED FLORIDA LOBSTER WITH
CHIVE AND CHAMPAGNE NAGE

MISO ROASTED BLACK COD FILLET A LA NOBU

DARK RUM AND SCOTCH BONNET LACQUERED
GROUPEL ON A CRISPY POTATO GAUFRETTE

STUFFED MUSSEL CASINO WITH PANKO,
BACON, GARLIC, SHALLOTS AND HERBS

PAN SEARED DIVER SCALLOP TOPPED
TOSTONE WITH MANGO CHUTNEY

MINI MAINE LOBSTER ROLL ON A
BUTTERED BUN

CAVIAR TOPPED TOSTONE WITH
KEY LIME FOAM AND CHIVES

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BUTLER PASSED PREMIUM HORS D'OEUVRES - PLATINUM

FIRECRACKER SHRIMP TACO WITH
CABBAGE SLAW AND SRIRACHA MAYO

SPICY TUNA MAKI ROLL WITH
PICKLED GINGER, WASABI AND SOY SAUCE

YUZU YELLOWTAIL SNAPPER CEVICHE
WITH RED AND YELLOW BELL PEPPER

PERUVIAN CORVINA CEVICHE SHOT
WITH TOMATO AND CILANTRO

"CUBAN SUSHI" ROPA VIEJA ROLL WITH RICE,
BEANS, CILANTRO, CREMA AND PEPPER JACK CHEESE

CRISPY FRIED CHICKEN ON A BUTTERMILK
WAFFLE BITE WITH MAPLE SYRUP DRIZZLE

CURRIED CHICKEN SALAD IN A RED BLISS
POTATO CUP WITH SUNDRIED CHERRIES

CARIBBEAN JERK CHICKEN TOPPED
PLANTAIN PLANK WITH PINEAPPLE CHUTNEY

TURKEY AND CHORIZO SLIDER WITH
AVOCADO MAYO AND CARAMELIZED SHALLOTS

MINI CUBAN MEDIA NOCHE BOCADITO

CAJA CHINA PORK BISCUIT WITH
RED PEPPER RELISH AND SWEET MUSTARD BUTTER

SPICED PULLED PORK ON CRISPY POLENTA
WITH HOT GINGER PEPPER JELLY

PORK BELLY BLT ON TOAST WITH
MICRO GREENS AND TOMATO MARMALADE

PROSCIUTTO WRAPPED ASPARAGUS WITH
HERBED LOXAHATCHEE GOAT CHEESE

MINI BLUE CRAB CAKE WITH
HOUSE TARTAR SAUCE

BLACK BEAN AND CORN BRUSCHETTA
WITH HERBED CHEESE ON CROSTINI

WILD MUSHROOM RISOTTO SHOT
WITH TRUFFLE OIL DRIZZLE

RASPBERRY AND IMPORTED BRIE CHEESE
IN DELICATE FRENCH PUFF PASTRY

BELGIAN ENDIVE WITH GORGONZOLA CHEESE
AND CANDIED CUMIN SCENTED WALNUTS

CREAMY TOMATO BISQUE SHOOTER WITH
GRILLED SMOKED GOUDA CHEESE TRIANGLE

WATERMELON CUBE WITH FETA CHEESE,
BASIL CHIFFONADE AND BALSAMIC SYRUP

PAN-FRIED GREEN TOMATO WEDGE
WITH BACON CRÈME FRAICHE

STUFFED FRESH FIG WITH
SAGA BLUE CHEESE AND SMOKED ALMOND

GUINNESS BRAISED MUSHROOM POT PIE
WITH SHALLOTS AND BLUE CHEESE

CURRY ROASTED CAULIFLOWER
WITH LEMON TAHINI DIP

ROOT VEGETABLE LATKE WITH
PUMPKIN SEEDS AND GREEN APPLE RELISH

PARMESAN POLENTA FRIES
WITH BLACK TRUFFLE SALT

SMOKED SALMON ON A POTATO AND
LEEK PANCAKE WITH DILL CRAIME FRAICHE

YOU MAY SELECT THE 12 VARIETIES OF HORS D'OEUVRES FOR AN ADDITIONAL 8.50 PER GUEST

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ELEGANT BUFFET DINNER MENU - PLATINUM

A SELECTION OF FRESH BAKED BREADS WITH SWEET BUTTER AND SUNDRIED TOMATO OLIVE TAPENADE

SALADS

PLEASE SELECT TWO

SPINACH AND DAIKON RADISH WITH FRESH STRAWBERRIES, SAGA BLUE, SHAVED RED ONION, TOASTED ALMONDS AND AGED SHERRY WINE VINAIGRETTE

BABY KALE WITH QUINOA, PEA SHOOTS, JICAMA AND JEWELLED RADISHES WITH A TANGY BUTTERMILK DRESSING

HARICOTS VERTS, ARUGULA, TOASTED PEPITAS AND GRAPE TOMATOES WITH ROSE CHAMPAGNE VINAIGRETTE

BURRATA CHEESE AND VINE RIPENED TOMATOES WITH BIBB LETTUCE AND A BASIL OIL DRIZZLE

MARINATED ASPARAGUS SPEARS WITH FETA AND WALNUTS ON A BED OF TENDER GREENS WITH LEMON VINAIGRETTE

ROMAINE HEARTS WITH APPLEWOOD SMOKED BACON, CANDIED PECANS, SHAVED MANCHEGO CHEESE AND FIG VINAIGRETTE

MAIN COURSE

PLEASE SELECT TWO

(YOU MAY SELECT TWO ENTREES OR ONE ENTREE AND ONE ITEM FROM THE CARVING STATION)

CHICKEN BREAST WITH CHORIZO SAUSAGE, FONTINA CHEESE, ROASTED RED PEPPERS AND SPINACH

MOROCCAN LAMB TAGINE WITH GRILLED LEMON, DATES, CHICK PEAS AND GREEN OLIVES

PORK SHANK OSSO BUCCO WITH FENNEL, LEEK AND ORANGE

PAN ROASTED BRANZINO WITH A TOMATILLO SALSA VERDE

GRILLED CHICKEN BREAST WITH CHANTERELLE MUSHROOMS, ARTICHOKE AND MARSALA WINE SAUCE

MISO GLAZED FILET OF BLACK COD WITH ASIAN VEGETABLES

PAN SEARED LOCAL SNAPPER FILET WITH TOMATO, OLIVE AND TARRAGON

SLOW BRAISED BONELESS BEEF SHORT RIBS WITH A STOUT BEER DEMI-GLACE

CARVING STATION

TO THE DELIGHT OF YOUR GUESTS, OUR UNIFORMED CHEF WILL CARVE TO ORDER

NEW YORK STRIP STEAK
SERVED WITH A MERLOT DEMI-GLACE REDUCTION

GUAVA BARBEQUED TENDERLOIN OF BEEF
(PLEASE ADD 12.50 PER GUEST)

OR
TENDER GRILLED CHURRASCO STEAK
WITH ARGENTINE CHIMICHURRI

OR
SESAME CRUSTED SASHIMI GRADE TUNA LOIN

OR
ROASTED LEG OF LAMB WITH
GINGER, JALAPEÑO AND MINT JAM

SERVED WITH A WASABI FOAM
(PLEASE ADD 9.50 PER GUEST)

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ELEGANT BUFFET DINNER MENU - PLATINUM

ACCOMPANIMENTS

PLEASE SELECT TWO

- | | |
|--|---|
| GNOCCHI WITH SPINACH AND PEAS | GRILLED MEDITERRANEAN VEGETABLES |
| ROSEMARY ROASTED FINGERLING POTATOES | POTATOES AU GRATIN |
| GRILLED POLENTA CAKE WITH CHIVES | PAN ROASTED BRUSSEL SPROUTS WITH BACON AND SHALLOTS |
| COUSCOUS WITH CONFETTI VEGETABLES | CLASSIC GREEN BEAN AMANDINE |
| BLACK BEAN AND WHITE RICE SOFRITO | ROASTED ROOT VEGETABLES |
| QUINOA PILAF WITH MUSHROOMS AND PECANS | |

ADDITIONAL STATION OPTIONS AVAILABLE

WEDDING CAKE PRESENTATION

BEAUTIFUL TIERED BUTTERCREAM WEDDING CAKE
(SELECT FLAVORS OF YOUR CHOICE)

AMERICAN COFFEE AND A SELECTION OF HOT TEAS

UNLIMITED SUPER PREMIUM BAR

GREY GOOSE VODKA • TITO'S VODKA • BOMBAY SAPPHIRE GIN
TANQUERAY GIN • HERRADURA SILVER TEQUILA • PATRON SILVER TEQUILA BACARDI
WHITE, GOLD AND SPICED RUMS • JOHNNY WALKER DOUBLE BLACK SCOTCH MAKER'S
MARK WHISKEY • JACK DANIELS WHISKEY • JAMESON IRISH WHISKEY KAHLUA •
GRAND MARNIER • RED AND WHITE WINES • IMPORTED, DOMESTIC AND CRAFT BEERS
• SPARKLING AND STILL MINERAL WATER SOFT DRINKS • RED BULL • MIXERS • ICE •
GARNISHES

TABLESIDE WINE SERVICE MAY BE ADDED FOR 7.50 PER GUEST
ADDITIONAL BAR UPGRADES AND SPECIALTY DRINK OPTIONS AVAILABLE

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BUFFET DINNER MENU SUMMARY - PLATINUM

STAFFING AND EQUIPMENT

EVENT MANAGER
UNIFORMED STAFF
CHINA, GLASSWARE, SILVERWARE
ROUND GUEST TABLES
SWEETHEART TABLE FOR NEWLYWEDS
CAKE TABLE
GIFT TABLE
ESCORT CARD TABLE
DRESSED BAR AND BUFFET TABLES
FLOOR LENGTH LINENS AND LINEN NAPKINS
PADDED CHIAVARI CHAIRS FOR RECEPTION
CULINARY AND SERVICE EQUIPMENT
EGGWHITES TRUCKING
SET UP AND BREAKDOWN

INVESTMENT

(BASED ON A MINIMUM GUEST COUNT OF 100)
185.00 PER GUEST

PLEASE ALLOW FOR A 20% SERVICE FEE AND LOCAL SALES TAX
PLEASE INQUIRE ABOUT OUR EARLY BOOKING INCENTIVES

OFFER BASED ON DATE AVAILABILITY
FINAL PRICING IS CONTINGENT UPON FINAL MENU, SITE INSPECTION AND GUEST COUNT

PRICING IS ALREADY DISCOUNTED BY 4% BASED ON PAYMENT BY CHECK, CASH OR DOMESTIC WIRE TRANSFER

EGGWHITES SPECIAL EVENT CATERING CARRIES THE FOLLOWING COVERAGES

\$ 1,000,000 GENERAL LIABILITY INSURANCE, POLICY # VBA311783

\$ 1,000,000 LIQUOR LIABILITY INSURANCE, POLICY # VBA311783

WORKERS COMPENSATION INSURANCE, POLICY # 520-19460-0000-1071

STATE OF FLORIDA BUSINESS LICENSE, DOCUMENT # 23-26330R-4

THANK YOU FOR CONSIDERING EGGWHITES SPECIAL EVENT CATERING!

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